



“I want security and maximum flexibility to be able to produce premium quality. That's why I chose Optima 700/850.”



Optima 700/850

Food quality for every day

How much depth does your professional kitchen need?

That's up to you! The very solid MKN **Optima 700** and **850** series appliance lines are made of high-quality nickel chromium steel and always provide a „tailored“ solution, in the truest sense of the word. This is because **Optima 700** and **Optima 850** only differ in one significant way – their respective body depths.

The compact 700 mm and deeper 850 mm variants are available.



Great product variety which can be combined freely

Discover the great product variety: more than 160 different electric and gas appliances can be combined with unlimited freedom and individuality using the modular design of **Optima 700**. Ideal even for the smallest kitchens. **Optima 850** even allows for combinations of more than 250 appliances, and it's suitable for diverse fields of application.

Because of the fixed length grids, planning MKN lines is surprisingly easy, and your space is always utilised as well as possible. Optima – it's simply optimal.





Wide range of models in 700 and 850 mm body depth





Exemplary ergonomics and hygiene

First-class performance teamed up with reliability score points for **Optima 700 and 850** in day-to-day practice. Flush connection technology allows pots to be pushed and pulled easily. For example, the highest demands for ergonomics and hygiene are fulfilled by flush-mounted cook tops inserted in the leaktight-welded cover panels, easy-to-clean large radii and side draining channels. Above-average degrees of protection ensure permanent appliance and operational reliability.



Hobs installed flush with the cover panels facilitate easy cleaning and convenient movement of the cookware



Closed with hinged doors (special equipment)



Concepts à la carte

Specific concepts for your à la carte business: **Optima 700 and 850** series appliances ensure smooth processes at any time. Reliable state-of-the-art technology which is particularly impressive when many things must work out perfectly at the same time. For example using:

- Process controlled EcoControl temperature control with soft cooking function (optional)
- MKN VAPRO, the pressure cooking pan steam generation system
- MKN induction technology
- MKN SUPRA, the surface heating system



Award winning design and functionality.

Redefining the joy of combination.

Other equipment:

- MAGNUM bratt pans
- Tilting bratt pans
- Pressure bratt pans
- Quick boiling kettles
- Tilting quick boiling kettles
- Pressure cooking kettles

Cookmarie and pasta
cooker

Ranges

- with hob
- VITRO with ceramic hob
- Induction with ceramic hob
- Solid top ranges
- Hot plates
- Gas ranges

Optima 700/850



Fryers
Deep Fryers

Griddle plates and
griddle pans

Bain maries

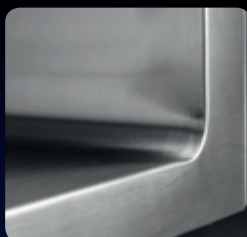
Highlights & additional equipment:



Optima connection
system flush with the
worktop



Drawn hob for easy
cleaning. Elevated burner
heads prevent the
penetration of water



Easy-to-clean hygienic
substructures



Socket outlet makes
work easier



Water supply exactly
where it's needed